

AMENDMENTS TO THE CLAIMS:

The following listing of claims replaces all prior listings, and all prior versions, of claims in the application.

LISTING OF CLAIMS:

1. and 2. (Cancelled).

3. (Currently amended) A method for improving the emulsion stability of *baitang* soup, which comprises making the isoelectric point of 30 wt% or more of the proteins contained in an aqueous phase of *baitang* soup at least 1.5 lower than the pH of the *baitang* soup by the following (1) or (2):

(1) heat-treating a raw material of the *baitang* soup under a condition of releasing vapor generated by the heating into the atmosphere, or

(2) adjusting pH of the aqueous phase so as to achieve said isoelectric point of 30 wt% or more of the proteins contained in said aqueous phase being at least 1.5 lower than the pH of the *baitang* soup.

4. (Currently amended) A method for producing *baitang* soup which comprises:

separating an oily phase from a meat extract;

adding oil and fat to the resulting aqueous phase to obtain a mixture; and

mixing and emulsifying the mixture to prepare the *baitang* soup,

wherein the isoelectric point of 30 wt% or more of the proteins contained in the aqueous phase is made at least 1.5 lower than the pH of the *baitang* soup by the following (1) or (2):

(1) heat-treating a raw material of the *baitang* soup under a condition of releasing vapor generated by the heating into the atmosphere, or

(2) adjusting pH of the aqueous phase so as to achieve said isoelectric point of 30 wt% or more of the proteins contained in said aqueous phase being at least 1.5 lower than the pH of the *baiting* soup.

5. (New) The method according to Claim 4, which further comprises concentrating the aqueous phase obtained by separating the oily phase from the meat extract.

6. (New) The method according to Claim 3, wherein said making is performed by said heat-treating the raw material of the *baitang* soup under the condition of releasing vapor generated by the heating into the atmosphere.

7. (New) The method according to Claim 3, wherein said making is performed by said adjusting the pH of the aqueous phase so as to achieve said isoelectric point of 30 wt% or more of the proteins contained in said aqueous phase being at least 1.5 lower than the pH of the *baiting* soup.

8. (New) The method according to Claim 3, wherein the isoelectric point of 30 wt % or more of the proteins contained in an aqueous phase of the *baitang* soup is made 1.5 to 4.0 lower than the pH of the *baitang* soup.

9. (New) The method according to Claim 8, wherein the isoelectric point of 40% or more of the proteins contained in an aqueous phase of the *baitang* soup is made 1.5 to 4.0 lower than the pH of the *baitang* soup.

10. (New) The method according to Claim 3, wherein the isoelectric point of 40% or more of the proteins contained in an aqueous phase of the *baitang* soup is made at least 1.5 lower than the pH of the *baitang* soup.

11. (New) The method according to claim 4, wherein the aqueous phase has been concentrated so that a solid content therein is 10 to 50%.

12. (New) The method according to Claim 4, wherein the oil and fat are added so that the concentration thereof is 0.5 to 60% (v/v).

13. (New) The method according to Claim 3, wherein pH of the *baitang* soup is 6.0 to 9.0.